

Mara Jess Lagarda

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

84
papers

2,203
citations

27
h-index

42
g-index

85
ext. papers

2,506
ext. citations

5.1
avg, IF

4.67
L-index

#	Paper	IF	Citations
84	Impact of a Plant Sterol- and Galactooligosaccharide-Enriched Beverage on Colonic Metabolism and Gut Microbiota Composition Using an Dynamic Model. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1884-1895	5.7	4
83	First international descriptive and interventional survey for cholesterol and non-cholesterol sterol determination by gas- and liquid-chromatography-Urgent need for harmonisation of analytical methods. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2019 , 190, 115-125	5.1	13
82	Development of Functional Beverages: The Case of Plant Sterol-Enriched Milk-Based Fruit Beverages 2019 , 285-312		2
81	Impact of colonic fermentation on sterols after the intake of a plant sterol-enriched beverage: A randomized, double-blind crossover trial. <i>Clinical Nutrition</i> , 2019 , 38, 1549-1560	5.9	10
80	Impact of plant sterols enrichment dose on gut microbiota from lean and obese subjects using TIM-2 in vitro fermentation model. <i>Journal of Functional Foods</i> , 2019 , 54, 164-174	5.1	23
79	Oat and lipolysis: Food matrix effect. <i>Food Chemistry</i> , 2019 , 278, 683-691	8.5	13
78	The impact of galactooligosaccharides on the bioaccessibility of sterols in a plant sterol-enriched beverage: adaptation of the harmonized INFOGEST digestion method. <i>Food and Function</i> , 2018 , 9, 2080-2089	6.1	19
77	Sterols in Infant Formulas: A Bioaccessibility Study. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1377-1385	5.7	14
76	Plant sterols and human gut microbiota relationship: An in vitro colonic fermentation study. <i>Journal of Functional Foods</i> , 2018 , 44, 322-329	5.1	13
75	Safe intake of a plant sterol-enriched beverage with milk fat globule membrane: Bioaccessibility of sterol oxides during storage. <i>Journal of Food Composition and Analysis</i> , 2018 , 68, 111-117	4.1	17
74	Gangliosides in human milk and infant formula: A review on analytical techniques and contents. <i>Food Reviews International</i> , 2018 , 34, 511-538	5.5	7
73	International descriptive and interventional survey for oxysterol determination by gas- and liquid-chromatographic methods. <i>Biochimie</i> , 2018 , 153, 26-32	4.6	8
72	Sterols in human milk during lactation: bioaccessibility and estimated intakes. <i>Food and Function</i> , 2018 , 9, 6566-6576	6.1	6
71	Relationship Between Dietary Sterols and Gut Microbiota: A Review. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1800054	3	13
70	Cholesterol Content in Human Milk during Lactation: A Comparative Study of Enzymatic and Chromatographic Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6373-6381	5.7	6
69	Sterols in infant formulas: validation of a gas chromatographic method. <i>International Journal of Food Sciences and Nutrition</i> , 2017 , 68, 695-703	3.7	8
68	Determination of Fecal Sterols Following a Diet with and without Plant Sterols. <i>Lipids</i> , 2017 , 52, 871-884	1.6	12

67	Addition of milk fat globule membrane as an ingredient of infant formulas for resembling the polar lipids of human milk. <i>International Dairy Journal</i> , 2016 , 61, 228-238	3.5	58
66	Evaluation of Sialic Acid in Infant Feeding: Contents and Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8333-8342	5.7	15
65	Impact of Lipid Components and Emulsifiers on Plant Sterols Bioaccessibility from Milk-Based Fruit Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5686-91	5.7	37
64	Bioaccessibility study of plant sterol-enriched fermented milks. <i>Food and Function</i> , 2016 , 7, 110-7	6.1	21
63	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , 2016 , 88, 217-225	7	132
62	Sterol Composition in Infant Formulas and Estimated Intake. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7245-51	5.7	30
61	Plant sterol oxides in functional beverages: influence of matrix and storage. <i>Food Chemistry</i> , 2015 , 173, 881-9	8.5	24
60	Bioavailability of plant sterol-enriched milk-based fruit beverages: In vivo and in vitro studies. <i>Journal of Functional Foods</i> , 2015 , 14, 44-50	5.1	24
59	DETERMINATION OF CHOLESTEROL IN HUMAN MILK: AN ALTERNATIVE TO CHROMATOGRAPHIC METHODS. <i>Nutricion Hospitalaria</i> , 2015 , 32, 1535-40	1	5
58	7-Ketocholesterol as marker of cholesterol oxidation in model and food systems: when and how. <i>Biochemical and Biophysical Research Communications</i> , 2014 , 446, 792-7	3.4	41
57	Effect of β-cryptoxanthin plus phytosterols on cardiovascular risk and bone turnover markers in post-menopausal women: a randomized crossover trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2014 , 24, 1090-6	4.5	36
56	Gangliosides and sialic acid effects upon newborn pathogenic bacteria adhesion: an in vitro study. <i>Food Chemistry</i> , 2013 , 136, 726-34	8.5	28
55	The effect of enriching milk-based beverages with plant sterols or stanols on the fatty acid composition of the products. <i>International Journal of Dairy Technology</i> , 2013 , 66, 437-448	3.7	4
54	Bioaccessibility of tocopherols, carotenoids, and ascorbic acid from milk- and soy-based fruit beverages: influence of food matrix and processing. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7282-90	5.7	98
53	Plant sterols and antioxidant parameters in enriched beverages: storage stability. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4725-34	5.7	22
52	Sterol stability in functional fruit beverages enriched with different plant sterol sources. <i>Food Research International</i> , 2012 , 48, 265-270	7	44
51	Stability of fatty acids and tocopherols during cold storage of human milk. <i>International Dairy Journal</i> , 2012 , 27, 22-26	3.5	8
50	Simultaneous quantification of serum phytosterols and cholesterol precursors using a simple gas chromatographic method. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 520-526	3	17

49	Stability of plant sterols in ingredients used in functional foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3624-31	5.7	47
48	Effect of processing and food matrix on calcium and phosphorous bioavailability from milk-based fruit beverages in Caco-2 cells. <i>Food Research International</i> , 2011 , 44, 3030-3038	7	49
47	Sialic acid (N-acetyl and N-glycolylneuraminic acid) and ganglioside in whey protein concentrates and infant formulae. <i>International Dairy Journal</i> , 2011 , 21, 887-895	3.5	15
46	Low intestinal cholesterol absorption is associated with a reduced efficacy of phytosterol esters as hypolipemic agents in patients with metabolic syndrome. <i>Clinical Nutrition</i> , 2011 , 30, 604-9	5.9	22
45	Effect of simulated gastrointestinal digestion on sialic acid and gangliosides present in human milk and infant formulas. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5755-62	5.7	20
44	Comparison of spectrophotometric and HPLC methods for determining sialic acid in infant formulas. <i>Food Chemistry</i> , 2011 , 127, 1905-1910	8.5	28
43	Influence of storage and in vitro gastrointestinal digestion on total antioxidant capacity of fruit beverages. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 87-94	4.1	46
42	Effects of phytosterol ester-enriched low-fat milk on serum lipoprotein profile in mildly hypercholesterolaemic patients are not related to dietary cholesterol or saturated fat intake. <i>British Journal of Nutrition</i> , 2010 , 104, 1018-25	3.6	24
41	Determination of sialic acid and gangliosides in biological samples and dairy products: a review. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 346-57	3.5	55
40	Effect of caseinophosphopeptides added to fruit beverages upon ferritin synthesis in Caco-2 cells. <i>Food Chemistry</i> , 2010 , 122, 92-97	8.5	11
39	Impact of fruit beverage consumption on the antioxidant status in healthy women. <i>Annals of Nutrition and Metabolism</i> , 2009 , 54, 35-42	4.5	13
38	In vitro bioaccessibility of iron and zinc in fortified fruit beverages. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1088-1092	3.8	9
37	Iron bioavailability in fortified fruit beverages using ferritin synthesis by Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8699-703	5.7	19
36	Sterol oxidation in ready-to-eat infant foods during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 469-75	5.7	29
35	Methylmercury determination in fish and seafood products and estimated daily intake for the Spanish population. <i>Food Additives and Contaminants</i> , 2007 , 24, 869-76		20
34	A headspace solid-phase microextraction method of use in monitoring hexanal and pentane during storage: Application to liquid infant foods and powdered infant formulas. <i>Food Chemistry</i> , 2007 , 101, 1078-1086	8.5	46
33	Ferritin synthesis by Caco-2 cells as an indicator of iron bioavailability: Application to milk-based infant formulas. <i>Food Chemistry</i> , 2007 , 102, 925-931	8.5	17
32	Availability of iron from milk-based formulas and fruit juices containing milk and cereals estimated by in vitro methods (solubility, dialysability) and uptake and transport by Caco-2 cells. <i>Food Chemistry</i> , 2007 , 102, 1296-1303	8.5	26

31	Monitoring of headspace volatiles in milk-cereal-based liquid infant foods during storage. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 1028-1036	3	9
30	Bioavailability of zinc from infant foods by in vitro methods (solubility, dialyzability and uptake and transport by Caco-2 cells). <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 971-978	4.3	19
29	Fortification of milk with calcium: effect on calcium bioavailability and interactions with iron and zinc. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4901-6	5.7	43
28	Analysis of phytosterols in foods. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1486-96	3.5	217
27	Bioavailability of calcium from milk-based formulas and fruit juices containing milk and cereals estimated by in vitro methods (solubility, dialyzability, and uptake and transport by caco-2 cells). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3721-6	5.7	62
26	Stability of the lipid fraction of milk-based infant formulas during storage. <i>European Journal of Lipid Science and Technology</i> , 2005 , 107, 815-823	3	16
25	Speciation of bioaccessible (heme, ferrous and ferric) iron from school menus. <i>European Food Research and Technology</i> , 2005 , 221, 768-773	3.4	10
24	Stability of ascorbic acid in adapted milk-based infant formulae during storage. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1126-1130	4.3	4
23	Effect of cooking on oxalate content of pulses using an enzymatic procedure. <i>International Journal of Food Sciences and Nutrition</i> , 2003 , 54, 373-7	3.7	20
22	Determination of glutathione peroxidase activity in human milk. <i>Molecular Nutrition and Food Research</i> , 2003 , 47, 430-3		7
21	Lipid hydroperoxides determination in milk-based infant formulae by gas chromatography. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 339-345	3	15
20	Optimization of iron speciation (soluble, ferrous and ferric) in beans, chickpeas and lentils. <i>Food Chemistry</i> , 2001 , 75, 365-370	8.5	27
19	Effects of legume processing on calcium, iron and zinc contents and dialysabilities. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 1180-1185	4.3	42
18	Methylmercury and inorganic mercury determination in fish by cold vapour generation atomic absorption spectrometry. <i>Food Chemistry</i> , 2000 , 71, 529-533	8.5	42
17	Copper, iron and zinc determinations in human milk using FAAS with microwave digestion. <i>Food Chemistry</i> , 2000 , 68, 95-99	8.5	43
16	Selenium, copper, and zinc indices of nutritional status: influence of sex and season on reference values. <i>Biological Trace Element Research</i> , 2000 , 73, 77-83	4.5	15
15	In vitro dialyzability of zinc from different salts used in the supplementation of infant formulas. <i>Biological Trace Element Research</i> , 2000 , 75, 11-9	4.5	8
14	A study of factors that may influence the determination of copper, iron, and zinc in human milk during sampling and in sample individuals. <i>Biological Trace Element Research</i> , 2000 , 76, 217-27	4.5	24

13	In vitro interactions between calcium, zinc, copper and iron in milk- and soy-based infant formulas / Interacciones in vitro entre calcio, cinc, cobre e hierro en formulas de base láctea y de soja para lactantes. <i>Food Science and Technology International</i> , 2000 , 6, 25-31	2.6	8
12	Calcium dialysability as an estimation of bioavailability in human milk, cow milk and infant formulas. <i>Food Chemistry</i> , 1999 , 64, 403-409	8.5	25
11	Calcium bioavailability in human milk, cow milk and infant formulas??comparison between dialysis and solubility methods. <i>Food Chemistry</i> , 1999 , 65, 353-357	8.5	37
10	Direct determination of lead in human milk by electrothermal atomic absorption spectrometry. <i>Food Chemistry</i> , 1999 , 64, 111-113	8.5	16
9	Effects of different infant formula components on calcium dialysability. <i>European Food Research and Technology</i> , 1999 , 209, 93-96	3.4	4
8	Whole blood selenium content in pregnant women. <i>Science of the Total Environment</i> , 1999 , 227, 139-43	10.2	42
7	Dialyzability of iron, zinc, and copper of different types of infant formulas marketed in Spain. <i>Biological Trace Element Research</i> , 1998 , 65, 7-17	4.5	28
6	Determination of mercury in dry-fish samples by microwave digestion and flow injection analysis system cold vapor atomic absorption spectrometry. <i>Food Chemistry</i> , 1997 , 58, 169-172	8.5	23
5	Isocratic high-performance liquid chromatographic determination of tryptophan in infant formulas. <i>Journal of Chromatography A</i> , 1996 , 721, 83-8	4.5	13
4	Relationship between cobalt, copper and zinc content of soils and vegetables. <i>Molecular Nutrition and Food Research</i> , 1992 , 36, 451-460		2
3	The use of direct determination of chromium in human urine by electrothermal atomic absorption spectrometry in diabetic patients. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 1991 , 9, 191-4	3.5	5
2	Environmental cadmium, lead and nickel contamination: possible relationship between soil and vegetable content. <i>Fresenius Journal of Analytical Chemistry</i> , 1991 , 339, 654-657		35
1	Evaluation of Antimony, Cadmium and Lead Levels in Vegetables, Drinking and Raw Water from Different Agricultural Areas. <i>International Journal of Environmental Analytical Chemistry</i> , 1990 , 38, 65-73 ^{1.8}		12